

JUICE DEACIDIFICATION

Abstract of the Disclosure

[0072] A system and process for making a low-acid, single strength juice such as a not from concentrate (NFC) citrus juice are provided in which an initial single strength juice flow can be cooled to a temperature of not greater than about 45°F and maintained at that temperature or below throughout the process (except during pasteurization). From the initial juice flow, a first portion of the juice is diverted from a second portion of the juice. Suspended solids are separated out from the first portion to provide a solids-reduced juice. The solids-reduced juice is subjected to ion-exchange deacidification. Preferably, a portion of the initial single strength juice flow is added to the deacidified juice immediately after deacidification in order to immediately lower the pH of the deacidified juice to a value that discourages microbial activity.